

## CLAIMS

1. An O/W emulsion comprising 10 to 50% by weight of a fat ingredient, 10 to 50% by weight of water and 10 to 70% by weight of non-fat solids.

5        2. The O/W emulsion according to claim 1, wherein the proportion of non-fat milk solids or non-fat cacao solids to total non-fat solids is 5 to 50% by weight.

10       3. The O/W emulsion according to claim 1, wherein fat in the fat ingredient comprises a hard butter or triglycerides represented by SUS (S: saturated fatty acid, U: unsaturated fatty acid free from a trans isomer).

4. The O/W emulsion according to claim 1, which is to be used for addition to an aqueous composition.

15       5. The O/W emulsion according to claim 4, wherein the aqueous composition is a milk product.

6. The O/W emulsion according to claim 4, wherein the aqueous composition is a whipping fat composition.

7. The O/W emulsion according to claim 1, which is to be used by whipping.

20       8. A process for producing a diluted O/W emulsion, which comprises adding the O/W emulsion according to claim 1 to an aqueous composition.

9. The process according to claim 8, wherein the aqueous composition is a milk product.

25       10. The process according to claim 8, wherein the

aqueous composition is a whipping fat composition.

11. A process for producing a whipped fat composition,  
which comprises adding the O/W emulsion according to claim  
1 to an aqueous composition and whipping the resulting  
5 mixture.

12. A process for producing a whipped fat composition,  
which comprises whipping the O/W emulsion according to  
claim 1.